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## CAROLINA REAPER WING SAUCE

*This US Foods®-exclusive sauce has a complex, powerful heat that goes a long way. It's truly versatile, and diners will love the "world record" backstory. US Foods is the first foodservice company to market a sauce with the Carolina Reaper – in our own back-of-house wing sauce. The Carolina Reaper is crazy hot, but our sauce, made with habanero pepper for balance, has a complex, slow-rolling heat that legitimately enhances everything from wings to barbecue to breakfast dishes to a Bloody Mary.*

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### Product Attributes

- The Carolina Reaper pepper was named the world's hottest in 2013, averaging nearly 1.6 million Scoville Heat Units and topping out at 2.2 million
- Made with Carolina Reaper and habanero peppers
- Starts off sweet but delivers a “rolling” heat that grows gradually with each bite
- Micro-batched

### Benefits

- Concentrated heat means a small amount can bring a lot of flavor in recipes
- “Hottest pepper” backstory adds novelty and interest to dishes. Ghost peppers “only” reach 1 million Scoville units, and a habanero tops out at “just” 340,000
- Can be diluted with regular Buffalo sauce to adjust heat level
- First to foodservice market nationally

### Insights

Wings are the most-mened appetizer item, at 41%. “Hot” wings are the most prevalent wing flavor, at 54%. Habanero-flavored wings have had 100% menu growth over the past four years.

### Menu It/Uses

Ideal for use anywhere you would use a hot sauce as an ingredient, rather than as a condiment. Experiment to find the right proportion for wing sauce, pizza sauce, scrambled eggs, barbecued meats, swirled into soups, in spicy mayonnaise or in a Bloody Mary.

### Ingredients

- Key ingredients include:
- Distilled vinegar
  - Carolina Reaper pepper
  - Salt
  - Habanero pepper
  - Garlic

### Cooking Instructions

Ready to use.



Use our mobile app for nutritionals and more information on this product.

A-Code	Product Description	Pack Size
9910704	Carolina Reaper Wing Sauce	4/.5 gal.

